

Blanc Fumé de Pouilly - La Moynerie

Grape variety :

100% Sauvignon

Type of soil :

- Kimmeridgians marls (Pouilly-sur-Loire)
- Cretaceous flints (Saint-Andelain)
- Portlandians limestones (Tracy-sur-Loire)
- Oxfordians limestones (Saint-Martin-sur-Nohain)

Vineyard age :

20 - 25 years old

Productivity :

45-50 hl/ha

Harvest :

Manual worker in 10 - 12 kgs small boxes

Winemaking notes :

Vinified and matured in stainless steel tanks wooden tun and big wooden barrel, during 10 to 12 months on fine lees.

Alcoholic fermentation between 18 and 20°C.

Tasting notes :

"La Moynerie" wine expresses all the density as well as the aromatic mineral and saline pureness of each soil.

The very special typicity of this reserve should be served with fish cooked in a sauce or with white meat.

To keep :

10 to 15 years



